

Enchanting Weddings

Your wedding crafted to perfection. Exclusive, elegant, detailed and your personal favourites – embrace your dream wedding with Furama City Centre. It is yours to remember with this picturesque celebration.

Prices are valid for weddings held from **03 February 2011 – December 2011**

Grand Ballroom Packages	LUNCH	Dinner
Weekday	\$618	\$718
Weekend	\$618	\$798
Minimum Booking (No. of tables)	20	30

*PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% GST. TERMS & CONDITIONS APPLY.

Solemnization Packages (30 people)	Buffet Lunch	Buffet High Tea	Buffet Dinner
Weekday / Weekend	\$1488	\$1288	\$1788
Additional person (per head)	\$45	\$40	\$55

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For enquiries, contact our banquet team at 6531 5356 or email banquet.citycentre@furama.com.

Grand Ballroom Packages

<p>Grand Ballroom Dinner</p>	<p>DINING</p> <ul style="list-style-type: none"> ♥ A sumptuous 8 Cantonese menu <p>BEVERAGE</p> <ul style="list-style-type: none"> ♥ Pre-dinner cocktail at our private foyer ♥ Free flow of soft drinks and chinese tea during the meal ♥ Waiver of corkage charge for all duty paid hard liquor and maximum 20 bottles of wine brought in ♥ Free flow of beer during dinner ♥ 1 bottle of wine per confirmed table <p>DECORATIONS</p> <ul style="list-style-type: none"> ♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine ♥ Themed stage decorations, pedestal stands along the aisle and table centerpieces ♥ Multi-tiered dummy wedding cake for cake-cutting ceremony ♥ Two VIP tables, complete with silverware and themed seat covers ♥ Complimentary seat covers for all chairs <p>COMPLIMENTARY</p> <ul style="list-style-type: none"> ♥ One night's stay at our Bridal Suite with Breakfast for two at Tiffany Café & Restaurant ♥ One night stay at Deluxe Room (for helpers) ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests ♥ Printing of invitation cards (basic printing for first time only) ♥ Choice of wedding favors for all guests ♥ One guest signature book or one ang pow box ♥ Food tasting (10 people – weekdays only, excludes eves & public holidays) ♥ Redemption of parking coupons for up to 20% confirmed attendance ♥ F&B credits worth \$100.00nett ♥ Usage of LCD projector(s) and built-in screen(s)
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Grand Ballroom Packages

<p>Grand Ballroom Lunch</p>	<p>DINING</p> <ul style="list-style-type: none"> ♥ A sumptuous 8 Cantonese menu <p>BEVERAGE</p> <ul style="list-style-type: none"> ♥ Pre-Lunch cocktail at our private foyer ♥ Free flow of soft drinks and chinese tea during the meal ♥ Waiver of corkage charge for all duty paid hard liquor and wine brought in <p>DECORATIONS</p> <ul style="list-style-type: none"> ♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine ♥ Themed stage decorations, pedestal stands along the aisle and table centerpieces ♥ Multi-tiered dummy wedding cake for cake-cutting ceremony ♥ Two VIP tables, complete with silverware and themed seat covers ♥ Complimentary seat covers for all chairs <p>COMPLIMENTARY</p> <ul style="list-style-type: none"> ♥ One night's stay at our Bridal Suite with Breakfast for two at Tiffany Café & Restaurant ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests ♥ Printing of invitation cards (basic printing for first time only) ♥ Choice of wedding favors for all guests ♥ One guest signature book or one ang pow box ♥ Food tasting (10 people – weekdays only, excludes eves & public holidays) ♥ Redemption of parking coupons for up to 20% confirmed attendance ♥ F&B credits worth \$100.00nett ♥ Usage of LCD projector(s) and built-in screen(s)
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Solemnization Packages

Lunch, High Tea
or Dinner

DINING

- ♥ A sumptuous buffet lunch, high tea or dinner menu

BEVERAGE

- ♥ Free flow of soft drinks, coffee and tea during the meal
- ♥ Special rate for white/red wine at \$40nett per bottle

DECORATIONS

- ♥ A beautifully decorated solemnization table
- ♥ Select from theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Fresh floral arrangement ~or~ tea light candles on all dining tables

COMPLIMENTARY

- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests (exclude printing) or choice of wedding favor for all guests
- ♥ Redemption of parking coupons for up to 20% confirmed attendance

OTHERS (OPTIONAL)

- ♥ Wedding theme stage decorations priced at a special rate of \$600** per theme (Six pedestal stands along the aisle, two VIP table centerpiece, glass pyramid on stage accompanied with a bottle of sparkling wine for champagne pouring ceremony and a multi-tiered dummy wedding cake)
** Selection of themes: Romance Garden, Starry Starry Nite or Oriental Theme
- ♥ Complimentary One night's stay at our Deluxe Room (with minimum booking of 100 guests & above)
- ♥ Special Rate for Bridal Suite Room available at \$380++ per room per nite inclusive of ABF for 02 persons at Tiffany Café
- ♥ Selection of Wedding favor available at \$1.50++ each

MENUS

(Halal menus available upon request)

Grand Ballroom Lunch Menu (8 course)

- Furama Cold Dish Combination (富丽华拼盆)
(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

- Braised Shark's Fin Soup with Sea Cucumber & Crabmeat (红烧蟹肉鱼翅)
OR
- Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

- Stir Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾仁)
OR
- Steamed Live Prawns with Chinese Wine (花雕灼生虾)

- Braised Black Mushrooms with Broccoli (冬菇扒西兰花)
OR
- Braised Bailing Mushrooms with Broccoli (百灵菇扒西兰花)

- Steamed Seabass with Black Bean Sauce (豆酥金目鲈)
OR
- Steamed Seabass in Hong Kong Style (港式蒸金目鲈)

- Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)
OR
- Roast Crispy Chicken (脆皮烧鸡)

- Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)
OR
- Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

- Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)
OR
- Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

MENUS

(Halal menus available upon request)

Grand Ballroom Dinner Menu (Weekday)

Furama Cold Dish Combination (高丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

- Braised Shark's Fin Soup with Sea Cucumber & Crabmeat (红烧蟹肉鱼翅)

OR

- Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

- Stir Fried Prawns with Greens (鲜虾炒时蔬)

OR

- Steamed Live Prawns with Chinese Wine (花雕灼生虾)

- Braised Black Mushrooms with Broccoli (冬菇扒西兰花)

OR

- Braised Bailing Mushrooms with Broccoli (百灵菇扒西兰花)

- Steamed Seabass with Black Bean Sauce (豆酥金目鲈)

OR

- Steamed Seabass in Hong Kong Style (港式蒸金目鲈)

- Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)

OR

- Roast Crispy Chicken (脆皮烧鸡)

- Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

- Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

- Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)

OR

- Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

Grand Ballroom Dinner Menu (Weekend)

Furama Cold Dish Combination (高丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

- Braised Shark's Fin Soup with Sea Cucumber & Crabmeat (红烧蟹肉鱼翅)

OR

- Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

- Stir Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾仁)

OR

- Steamed Live Prawns with Chinese Herbs (药材白灼生虾)

- Braised Black Mushrooms with Sea Cucumbers & Broccoli (冬菇海参扒西兰花)

OR

- Braised Bailing Mushrooms & Sea Cucumbers with Broccoli (百灵菇海参扒西兰花)

- Steamed Live Tiger Garoupa with Soya Sauce (清蒸活石斑)

OR

- Steamed Live Tiger Garoupa in Hong Kong Style (港式蒸活石斑)

- Deep Fried Crispy Chicken with Prawn Crackers (脆皮烧鸡拼虾饼)

OR

- Roast Crispy Chicken (脆皮烧鸡)

- Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

- Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

- Chilled Cream of Sago with Mango, Pomelo & Strawberry (杨汁甘露)

OR

- Hot Red Bean Paste with Dumpling (红豆沙汤圆)

Solemnization Buffet Lunch Menu (Halal)

APPETISERS

Marinated Jelly Fish with Pickled Ginger
Assorted Maki
Chicken Salad Hawaii

SALAD

Seasonal Salad
Assorted Beans Salad
Tomato Wedges with Black Peppercorn

DRESSINGS

Thousand Island, French, Honey Herbs

SOUP

Cream of Mushroom
(served with Bread and Butter)

HOT DISHES

Steamed Garoupa Fillet – “Nonya Style”
Sautéed Broccoli with Crabmeat Sauce
Brasata Sirloin of Beef with Mushroom Sauce
Genovese Pasta with Tomato Coulis and Cheese
Texas Barbecue Chicken Steak
Baked Farmer Baby Potatoes

DESSERTS

Seasonal Fresh Fruit Platter
Mango Pudding
Cheese Cake
Mini Fruit Tarts

Coffee & Tea

Solemnization Buffet Hi-Tea Menu (Halal)

APPETISERS

Asian Rojak
Assorted Maki
Assorted Finger Sandwiches

HOT DISHES

Shanghai Gyoza with Ginger & Soy Dip
Teriyaki Mid Wings
Boston Breaded Fish Fillet with Tartar Sauce
Baked Tuna Puff
Chive Pan Cake
Mussel Au Gratin
Dressed Tomato with Three Cheese
Fried Hong Kong Noodle

DESSERTS

Assortment of French Pastries
Seasonal Fresh Fruit Platter
Bread & Butter Pudding
Mango Pudding

Coffee & Tea

Solemnization Buffet Dinner Menu (Halal)

APPETISERS

Assorted Maki
Hawaiian Seafood Cocktail
English Potato Salad with Bacon and Chives

SALAD

Mixed Garden Green
Assorted Beans Salad
Tomato Wedges with Black Peppercorn

DRESSINGS

Thousand Island, French, Honey Herbs

SOUP

Cream of Mushroom
(served with Bread and Butter)

HOT DISHES

Medallion of Beef with Madagascar Sauce
Grilled Chicken Teriyaki
Pan-fried Snapper with Thai Chili
Deep Fried Prawns coated with Oats
Ala Tomatoes with Melted Cheese
Sayur Lodeh
Thai Pineapple Fried Rice with Chicken Floss

DESSERTS

Assortment of French Pastries
Mango Pudding
Almond Beancurd with Longan
Fresh Fruit Platter

Coffee & Tea